

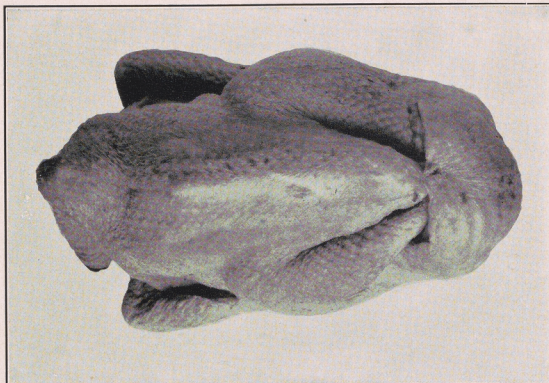
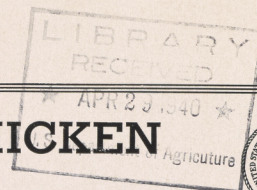
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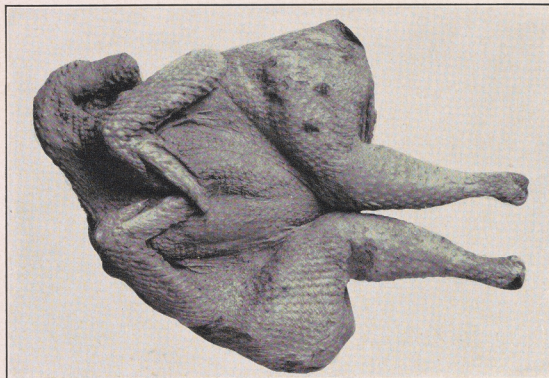


METHODS OF PREPARING CHICKEN FOR SALE OR USE



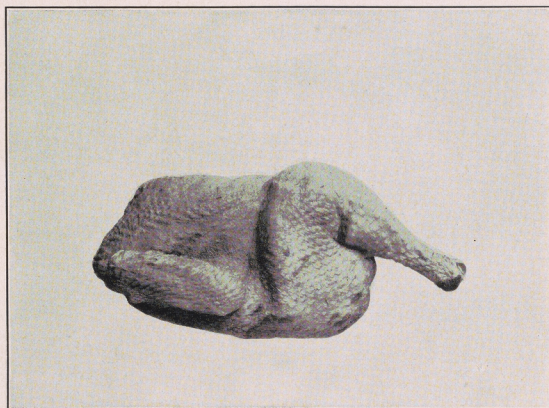
36433 BAE

Chicken prepared for baking, roasting, or barbecue. Turkey, duck, goose, guinea, squab, and other birds are prepared similar to this



36436 BAE

Chicken split down the back for broiling, frying, or barbecue



36435 BAE

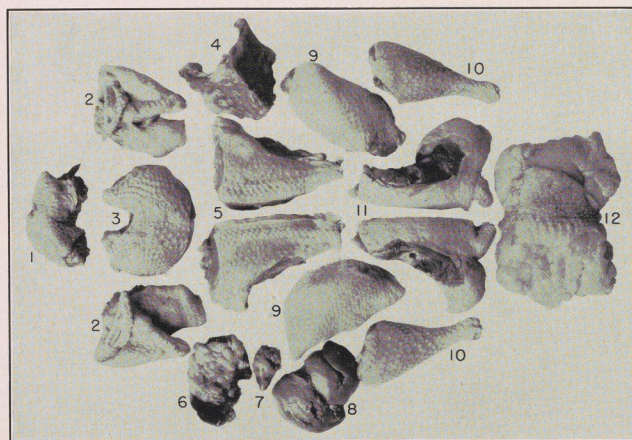
One-half chicken cut for broiling, frying, or barbecue



36434 BAE

Chicken quartered for broiling or frying

- 1 Neck
- 2 Wings
- 3 Wishbone
- 4 Backbone (ribs)
- 5 Breast (split in two)
- 6 Gizzard



36422 BAE

Chicken cut up for stewing, pie, or frying. Pieces 4 and 1 are soup pieces

- 7 Heart
- 8 Liver
- 9 Thighs
- 10 Legs or drumsticks
- 11 Back (split in two)
- 12 Fat

Prepared by Extension Service, in cooperation with the Agricultural Marketing Service,
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Group No. 12.—Poultry Marketing (Chart No. 12.4). Group of five charts. Price 15 cents. Issued 1940.